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SEC. 30. Any building, room, or premises in which ice cream is manufactured or handled shall have at least 1 square foot of window space for every 8 square feet of floor space; a water-tight, sound floor, well sloped and drained, and the walls and ceilings shall be plastered or ceiled and maintained in sound condition; walls and ceilings shall be kept painted some light color or whitewashed. Such buildings shall at all times be kept absolutely clean and sanitary, and articles unnecessary for the manufacture and handling of ice cream shall not be kept therein, nor shall any article other than milk or its products be stored there or offered for sale therefrom. No building or room in which ice cream is manufactured, handled, or stored shall be within 50 feet of any water-closet, privy, chicken coop, stable, or building in which domestic animals are kept; the doors, windows, and all other openings, during fly season, shall be fitted with self-closing screen doors, unless a sufficient number of revolving fans are provided to keep the room free from flies.

SEC. 31. No person, firm, or corporation shall sell, offer for sale, or deliver any ice cream or other frozen-milk products upon any street, alley, or thoroughfare, or any exposed place in the city of Columbus, except in the original package or container.

SEC. 32. It shall be unlawful to refreeze ice cream.

SEC. 33. It shall be unlawful for any person suffering from any contagious or infectious disease to engage in the manufacture, preparation, or sale of ice cream.

Penalty.—Whoever violates or obstructs or interferes with the foregoing rules and regulations shall be fined in any sum not exceeding \$100, or imprisoned for any time not exceeding 90 days, or both, but no person shall be imprisoned for any violation or failure to obey any of the rules and regulations for a first offense.

These rules and regulations shall be in force and effect from and after the earliest period allowed by law.

Meat—Slaughtering, Inspection, Care, and Sale (Reg. Bd. of H., Apr. 12, 1912).

SECTION 1. It shall be unlawful for any person, firm, or corporation to sell, have, keep, or expose for sale for human food, or have in possession the flesh or meat-food products of any cattle, calves, sheep, swine, or goats, unless the same shall have been slaughtered or prepared under the supervision of a United States Government inspector in accordance with the regulations regulating the inspection of meat as prescribed by the Department of Agriculture of the United States, or under the supervision of an inspector of the health department of the city of Columbus in accordance with provisions of this regulation.

SEC. 2. It shall be unlawful for any person, firm, or corporation to sell, have, keep, or expose for sale, or have in possession the flesh or meat-food products of any cattle, calves, sheep, swine, or goats, unless there has been placed on each primal part, package, or container thereof, by and under the personal supervision of an inspector of the United States, or of the city of Columbus, a mark, stamp, or brand showing that the same has been inspected and passed for food purposes by the United States Department of Agriculture, or passed for food purposes by the city of Columbus, and having the words "Inspected and passed, Columbus Board of Health," together with the number of the inspector, as hereafter provided, by whom the same was inspected.

SEC. 3. *Application for permits.*—The proprietor or operator of each slaughtering, packing, meat canning, rendering, or similar establishment engaged in the slaughtering of cattle, calves, sheep, swine, or goats, or in the packing, canning, or other preparation of any food product into which the meats or meat-food products of said animals enter, either in whole or in part, for Columbus market, shall make application to the board of health for a permit so to do. The said application shall be made in writing, addressed to the secretary of the board of health, and shall state the location of the establishment, the address of the owner or authorized agent of the same, the kind of animals slaughtered, the day and hour of slaughtering, the time per day consumed in

slaughtering, the estimated number of animals of any species slaughtered per day and week, or the estimated amount of meats or meat-food products received from other establishments, and the character, quantity, and proposed disposition of the products of said establishment. (Blank application forms will be furnished, upon request, by the secretary of the board of health.) Upon filing of such application with the said board of health, the chief inspector, or any inspector designated by him, shall inspect said establishment, and if same shall be found to comply with the provisions of this regulation relative to the construction, equipment, and cleanliness of such establishments, a permit shall be issued. Said permits shall be issued free of charge and renewed annually in January.

SEC. 4. *Refusing or revoking permits.*—The board of health may refuse to grant such permit and may revoke the same when granted and refuse inspection if the applicant or person to whom the permit was issued does not comply with the rules and regulations now in force or that may hereafter be adopted by the board of health for the slaughter of meat or preparation of meat food products.

SEC. 5. *Fee for inspection.*—Should the establishment desiring inspection be located more than 1 mile from the city limits the person or persons desiring inspection shall pay for such inspection, as follows:

First. Inspection shall be charged at the rate of 60 cents per hour, but no charge shall be made for less than three hours at any one inspection; the same includes the time in traveling both ways between the health office and place of inspection.

In case the inspector should visit more than one establishment before returning to the city, each place visited shall pay their share on the time consumed by the inspector in traveling from the health office to and from the place or places to be inspected.

In case the services of an inspector are required at any one establishment for an average of one-half day or more for each and every day of the week, the same shall be charged to said establishment at a regular rate of \$110 per month. All fees shall be payable one-half on the 15th day and one-half on the last day of each and every month during the time which such inspection is furnished. Bills shall be rendered and made payable at the office of the city auditor. Funds so collected shall be credited to the sanitary emergency meat inspection fund.

Second. Owners of establishments slaughtering calves, sheep, or goats may, upon presenting a permit from the board of health to slaughter animals for consumption in this city, receive inspection at the following places:

First. At any establishment where inspection is permanently established.

Second. At the inspection booth in Central Market at the following time: Tuesdays, 5.30 to 8.30 a. m.; Thursdays, 5.30 to 8.30 a. m.; Saturdays, 5.30 to 10.30 a. m.

Third. At the inspection booth in North Market at the following time: Mondays, Wednesdays, and Saturdays, at from 7.30 to 9 a. m., providing the carcasses presented for inspection are dressed as follows:

(a) Calves shall have the head, lungs, heart, liver, navel, and kidneys attached to the carcass by natural attachments.

(b) Sheep and goats shall have the liver, lungs, heart, and kidneys attached by the natural attachments.

All carcasses presented shall be inspected and passed or condemned according to the provisions of this regulation.

Fourth. If the fees herein provided are not paid promptly upon the day when the same become due under the terms of this regulation, an action shall be commenced in a court of competent jurisdiction against the person, firm, or corporation in default to recover the amount due, and no inspection shall be furnished to the person, firm, or corporation so in default until the whole amount due, together with costs, is paid to the city of Columbus.

SEC. 6. Any person, firm, or corporation desiring to slaughter any cattle or swine, the flesh of edible products of which is to be sold for food in the city of Columbus, shall give notice to the chief inspector of said city at least 24 hours before such slaughtering is to take place that the services of an inspector thereof will be required.

SEC. 7. The person in charge of the slaughtering shall notify the inspector in charge at the close of each day at what time on the following day the work of slaughtering will be commenced, and if no slaughtering is to be done on the day following, then he shall notify the inspector at what time and on what succeeding day the work of slaughtering will be next commenced.

SEC. 8. The days and parts of days during which the work of slaughtering any animals mentioned in this regulation may be done shall be fixed by agreement between the holder of the permit for such slaughtering and the chief inspector, and in case an agreement can not be had the health officer is hereby empowered to designate the time at which such slaughtering shall be done. All slaughtering shall be done with reasonable speed, the character of the establishment being considered.

SEC. 9. The slaughtering of cattle and swine shall be conducted on week days between the hours of 6.30 a. m. and 5.30 p. m.; except in certain cases of emergency, when permission to slaughter may be granted by the chief inspector; or except in the case of injury or other extraordinary cases when it is necessary to kill animals out of established hours, in which case the carcasses of all such animals, with the viscera attached, and all other parts identifiable, shall be held for inspection and duly identified by the inspector or his assistants at the establishment, with a signed statement from the manager of the abattoir, stating the number of each head of animals so slaughtered. No animals shall be slaughtered on Sundays, except in cases of emergency, without permission of the chief inspector; such permission to be obtained 24 hours in advance.

SEC. 10. *Badges.*—Each employee of the health department engaged in inspection under these regulations will be furnished with a numbered badge, which he shall wear on the left breast on the outer clothing while in the performance of his official duties, and which shall not be allowed to leave his possession. The number of his badge must correspond with the number of the stamp which he uses to mark inspected and passed carcasses.

SEC. 11. *Office room.*—Where the work of an establishment is sufficient to demand the entire time of an inspector, the proprietors of said establishment shall furnish an office room, including heat and light, rent free, for the exclusive use of the inspector and other employees of the department on duty at such establishment. Such room shall be properly lighted and ventilated, and provided with lockers for storage of supplies and clothing.

SEC. 12. *Bribery.*—It shall be considered a misdemeanor, punishable by instant dismissal, for any department employee engaged in the performance of his duty under these regulations, to receive or accept from any person, firm, or corporation engaged in the sale of meat or meat-food products in the city of Columbus any gift, money, or other thing of value given with any purpose or intent whatsoever.

SEC. 13. *Sanitation.*—No permit shall be issued to any person, firm, or corporation to engage in the business of slaughtering animals for use for food purposes in the city of Columbus unless the establishment in which the same are to be slaughtered shall conform strictly to the following regulations:

(a) All floors must be water-tight, kept in good repair, and so constructed that they can be readily flushed and drained.

(b) All rooms except the coolers and cellars to have at least 1 square foot of window space for every 8 square feet of floor space.

(c) The side walls of all killing rooms, when not constructed of brick, stone, concrete, or smooth matched lumber well painted, shall be covered with nonabsorbent material to a height of 3 feet above the floor.

(d) All rooms except the cooler shall be screened with a screen sufficiently fine to keep out flies and other insects from May 1 to October 30.

(e) Ceilings, walls, and pillars shall be painted some light color, or limewashed at least twice yearly. (Exception: The lower 4 feet of all walls, pillars, etc., may be painted some dark color.)

(f) All trucks, trays, and other receptacles, all chutes, floors, platforms, racks, tables, etc., and all knives, saws, clevers, and other tools, and all utensils and machinery used in moving, handling, cutting, chopping, mixing, canning, or other processes, shall be thoroughly cleaned daily, if used.

(g) Cuspidors must be placed on all floors and in all departments wherever killing or handling of meat is done, which employees who expectorate shall be required to use. Cuspidors shall be regularly and effectively cleaned daily. Butchers and other employees must not smoke while handling or dressing meats. Nor shall the manager or person in charge of such establishment allow or permit smoking in any room where meats are being handled.

(h) People suffering from any communicable disease shall not be knowingly employed in any slaughterhouse.

(i) All employees must at all times be clean in habits and attire.

(j) Stock pens shall be separated from all rooms where meats are handled or stored by a tight partition. Such pens shall have a tight floor, well drained, and must be kept clean. No horse stable shall be maintained within 15 feet of any room used for handling or storing meats, and when such stable is maintained in the same building the intervening partitions shall be of tight sound construction.

(k) Proper toilet facilities for employees, including washstands with hot water, and sanitary closets must be provided.

(l) All blood, offal, manure, etc., must be removed from region of slaughterhouse daily, and either burned, buried, or disposed of in a manner suitable to the chief inspector. Tanks for blood and offal must be made of nonabsorbent material, and shall be kept covered with a tight-fitting cover. If offal is fed, it must not be fed within 200 feet of killing room or any room where the meats are handled or stored.

(m) Meats must not be laid on cooler floors to cool, but may be laid on racks suitable to the chief inspector.

(n) The aprons, smocks, or other clothing of employees who handle meat in contact with such clothing shall be of a material that is readily cleansed and made sanitary, and shall be cleansed daily, if used. Employees who handle meat or meat-food products shall be required to keep their hands clean.

(o) Butchers who dress diseased carcasses shall cleanse their hands of all grease and then immerse them in a prescribed disinfectant and rinse them in clear water before engaging again in dressing or handling healthy carcasses. All implements used in dressing diseased carcasses shall be cleaned of all grease and then sterilized and rinsed in clear water or by immersion in a prescribed disinfectant and rinsed in clear water before being again used in dressing healthy carcasses. Facilities for such cleansing and disinfection, approved by the inspector in charge, shall be provided by the establishment. Separate trucks, etc., shall be furnished for handling diseased carcasses and parts; following the slaughter of an animal infected with an infectious disease a stop shall be made until the implements have been cleansed and disinfected unless duplicate implements are provided.

(p) Due care must be taken to prevent meat and meat-food products from falling on the floor; and in the event of them having so fallen, they must be condemned, or the soiled portions removed and condemned.

(q) Carcasses or parts of carcasses shall not be inflated with air from the mouth, and no inflation of carcasses except by mechanical means shall be allowed. Carcasses shall not be dressed with skewers, knives, etc., that have been held in the mouth. Skewers shall be cleansed before being used again. Spitting on whetstones or steels when sharpening knives shall not be allowed.

(r) In each establishment a cooler or room separate from the killing room must be provided for the storage of dressed meats. Said room must be painted some light color or lime-washed thoroughly clean, well ventilated, and kept free from flies.

(s) Dogs must not be allowed to enter any room or place where meats are slaughtered, handled, or stored.

ANTE-MORTEM EXAMINATION AND INSPECTION.

SEC. 14. (a) When possible an ante-mortem examination shall be made of all cattle, sheep, calves, swine, and goats about to be slaughtered before they shall be allowed to enter an establishment at which inspection is maintained. Said examination and inspection shall be made in the pens, alleys, or chutes of the establishment at which the animals are about to be slaughtered. The proprietors of the establishments at which the said ante-mortem inspection is conducted shall provide satisfactory facilities for conducting said inspection and for separating and holding apart from healthy animals those showing symptoms of disease.

(b) All animals showing symptoms of being affected with any disease or condition which under these regulations would probably cause their condemnation when slaughtered shall be marked by affixing to the ear or tail a metal tag bearing the words "Columbus rejected," and a serial number.

(c) All such animals, except as hereinafter provided, shall be slaughtered separately, either before regular slaughter has commenced or at the close of the regular slaughter, and shall be duly identified by a representative of the establishment to the inspector on duty on the killing floor before the skins are removed or the carcasses opened for evisceration.

(d) All animals which have been tagged for pregnancy and which have not been exposed to any infectious or contagious disease are not required to be slaughtered; but before any such animal is removed from the establishment the tag shall be detached by a department employee and returned, with his report, to the inspector in charge.

(e) If any pathological condition is suspected in which the question of temperature is important, such as Texas fever, anthrax, pneumonia, blackleg, or septicemia, the exact temperature should be taken. Due consideration, however, must be given to the fact that extremely high temperatures may be found in otherwise normal hogs when subjected to exercise, and a similar condition may obtain to a less degree among other classes of animals. Animals termed as "downers," or crippled animals, shall be tagged in the abattoir pens for the purpose of identification at the time of slaughter and shall be passed upon in accordance with these regulations.

POST-MORTEM INSPECTION AT TIME OF SLAUGHTER.

SEC. 15. (a) A careful inspection shall be made of all animals at the time of slaughter. The head, tongue, tail, thymus gland, and all viscera, and all parts and blood used in the preparation of meat food or medical products shall be retained in such manner as to preserve their identity until after post-mortem examination has been completed, in order that they may be identified in case of condemnation of the carcass. Suitable racks or metal receptacles shall be provided for retaining such parts.

(b) Carcasses and parts thereof found to be sound, healthful, wholesome, and fit for human food shall be passed and marked as provided in these regulations.

(c) Should any lesion or disease or other condition be found, it shall be judged in accordance with the regulations relating to the inspection of meat as prescribed from time to time by the Department of Agriculture of the United States.

(d) Carcasses, parts of carcasses, or other meat food products held for final examination or disposal shall be marked by placing on such carcass, part of carcass, or

other meat food product thereof a tag bearing the words "Columbus Board of Health, retained," and no person other than an inspector or employee of the health department shall remove such tag.

(e) All condemned or retained carcasses and parts shall be disposed of only in the presence of an inspector of the health department, and the report of the disposition shall be made by him upon the blank form provided therefor.

TANK ROOMS, TANKS, AND TANKING.

SEC. 16. (a) All tanks and equipment used for rendering and preparing edible products shall be in compartments separate from those used for rendering inedible products, and there shall be no connection by means of pipes, or otherwise, between the tanks or departments containing inedible products. This provision shall be complied with on or before October 1, 1912.

(b) All condemned carcasses, parts of carcasses, and meat-food products shall be tanked as follows:

(c) After the lower opening and draw-off valves of the tank have been securely sealed by an employee of the department and the condemned carcasses, parts, and meat-food products are placed therein in his presence, the upper opening shall be likewise securely sealed by such employee, whose duty it shall be then that a sufficient force of steam (not less than 40 pounds, producing a temperature of 288° F.) is turned into the tanks and maintained a sufficient time (not less than six hours) effectually to render the contents unfit for any edible product. Wire and lead seals are provided by the department for sealing tanks. Proprietors of establishments are required to equip all tanks used for condemned products so that they may be securely sealed in the manner above specified.

(d) A sufficient quantity of coloring matter or other substance to be designated by the department shall be used in connection with the rendering of all condemned carcasses, parts of carcasses, meat, or meat-food products to destroy them effectually for food purposes.

(e) The seals of tanks containing condemned meat or the tankage thereof shall be broken only by an employee of the department, and such employee shall supervise the drawing off of the contents of such tanks and the marking of the tallow and grease as inedible.

(f) If the establishment fails to permit the treatment and tanking of condemned carcasses, parts of carcasses, meat, or meat-food products as required by these regulations, the inspector in charge shall report that fact to the department, in order that inspection may be withdrawn from such establishment.

(g) Any meat or meat-food products condemned at establishments which have no facilities for tanking shall be freely slashed with a knife and then denatured with crude carbolic acid or other prescribed agent, and then removed from the establishment.

SEC. 17. It shall be the duty of the meat inspector, and he is hereby empowered, to enter any place where the meat or flesh of any animal mentioned in this regulation, or the products thereof, may be stored, held, kept, exposed or offered for sale, and every establishment where meat is manufactured into articles of food, or preserved, cured, canned, or otherwise prepared for food, and shall inspect the same, and whenever such meat or flesh shall, upon inspection and examination, be found not to be marked, stamped, or branded, showing that the same has been inspected and passed for food purposes by the United States or by the city of Columbus as in this regulation provided, the said inspector shall condemn the same as unfit for human food and dispose of it according to the provision of this regulation.

SEC. 18. Any complaint made against the decision of an assistant meat inspector, or any condemnation, must be filed with the chief inspector, whose decision shall be final in all cases.

SEC. 19. It shall be unlawful for any person or persons to willfully resist, obstruct, abuse, or interfere with any inspector or member of the food-inspection force of this city while such inspector or member of the food-inspection force is engaged in the execution of his duties as such inspector or member of the food-inspection force. Any person violating the provisions of this section shall, upon conviction, be fined not less than \$5 nor more than \$50, or imprisoned not more than 30 days, or both, for each and every offense.

SEC. 20. It shall be unlawful for any person, firm, or corporation, except the meat inspectors herein provided for, to have in possession, keep, or use any mark, stamp, or brand provided or used for marking, stamping, or branding any article herein required to be marked, stamped, or branded. It shall be unlawful for any person, firm, or corporation to have in possession, keep, make, or use any mark, stamp, or brand having thereon a device or words similar in character or import to the marks, stamps, or brands provided or used for marking, stamping, or branding such articles.

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